

TABLE II-continued

Ingredient	wt %
Salt	about 1 to about 2
Citric Acid	about 0.05 to about 0.10
Xanthan Gum	about 0.2 to about 0.3
Skim Milk Powder	about 2.5 to about 3.0
Modified Starch	about 1 to about 1.5
Pepper Oleoresin	about 0.05 to about 0.10
Liquid Albumen	about 6 to about 7
Gelatin	about 0.5 to about 1

[0021]

TABLE III

Ingredient	wt %
Whole Egg	about 70 to about 80
Oil	about 0.56 to about 1
Water	about 5 to about 15
Salt	about 1 to about 2
Citric Acid	about 0.01 to about 0.09
Xanthan Gum	about 0.2 to about 0.3
Skim Milk Powder	about 2.5 to about 3.0
Modified Starch	about 1 to about 2
Pepper Oleoresin	about 0.01 to about 0.05
Cheese Particulates	about 4 to about 6
Liquid Albumen	about 6 to about 7
Gelatin	about 0.5 to about 1

[0022]

TABLE IV

Ingredient	wt %
Whole Egg	about 70 to about 80
Oil	about 0.56 to about 1
Water	about 5 to about 15
Salt	about 1 to about 2
Citric Acid	about 0.01 to about 0.09
Xanthan Gum	about 0.2 to about 0.3
Skim Milk Powder	about 2.5 to about 3.0
Modified Starch	about 1 to about 2
Pepper Oleoresin	about 0.01 to about 0.05
Bacon Pieces	about 1 to about 2
Liquid Albumen	about 6 to about 7
Gelatin	about 0.5 to about 1

[0023] The core is enrobed with a coating of batter and breading. A predust may be applied to the scrambled egg core prior to battering and breading. Any batter conventionally used to batter food products may be used. Such batters generally contain flours of different sources, modified food starch, hydrophilic colloids and water as well as various spices, seasonings and colourings. Similarly, breading may be effected using any bread crumbs conventionally used to bread food products.

[0024] In general, the weight ratio of breading and batter to egg core is about 0.1:1 to about 0.3:1, preferably 0.15:1 to about 0.25:1. The components may be used in the amounts set forth in the following Table V.

TABLE V

Ingredient	wt %
Egg Core	about 70 to about 80
Predust	about 1 to about 3
Batter and Water	about 6 to about 10
Breading	about 6 to about 8

[0025] In producing the product of the invention, whole eggs, which may be admixed with seasonings and other additives, are initially partially scrambled, at least one food grade binder for the scrambled eggs is added and thoroughly mixed with the scrambled eggs, and then the eggs are fully scrambled. In carrying out this procedure, seasonings and other ingredients as described above are thoroughly mixed into blended liquid whole egg, preferably at a cool temperature of about 5° to about 10° C., before cooling to refrigeration temperature (4° C. and below).

[0026] To cook the stock base so formed, the stock base may be heated to a temperature of about 500 to about 80° C., preferably about 600 to about 70° C., taking about 20 to about 50 minutes, preferably 30 to about 40 minutes, to form a partially scrambled egg product which is wet, moist and paste-like or curd-like.

[0027] The stock base may be pre-tempered to a temperature of about 5° to about 20° C., preferably about 10° to about 15° C., taking about 60 to about 200 minutes, preferably about 90 to about 180 minutes, since such pre-tempering has been found to provide improved temperature distribution during cooking and setting of starches and gums present for viscosity control.

[0028] The food grade binder(s) are added to the partially cooked eggs and evenly distributed therein. The resulting mixture then is heated to a higher temperature of about 600 to about 85° C., preferably about 700 to about 80° C., taking about 3 to about 20 minutes, preferably 7 to about 15 minutes, until the cooked eggs appear to be dry and have a pleasant yellow colour. The fully cooked eggs then are cooled to refrigeration temperatures.

[0029] The cooked eggs may be mixed to break up any lumps which may have formed during the cooking step. When flavouring particulates are to be added, they may be added at a convenient step of the cooking procedure, depending on the nature of the material added. For example, bacon pieces may be added to the partially scrambled eggs and distributed therein prior to addition of the food grade binder. If cheese particulates are used, they conveniently are added to cooled cooked eggs.

[0030] The mixture then is extruded, using any desired extruder, in any desired cross-sectional shape and size followed by cutting into the desired longitudinal length. The egg generally is extruded in a cooled condition, generally about 20 to about 18° C., preferably about 5° to about 10° C.

[0031] The extruded product may then be battered and breaded. Alternatively, the extruded product may be frozen for later battering and breading. The extruded product may be seasoned prior to battering and breading.

[0032] Alternatively, the cooked product may be formed into the desired shape by any other convenient procedure than extrusion.